# Operating Instructions

**OVEN**



**GB**

**English,1**

**SV70SPNAB**
**SV70SPNAX**

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# Installation

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! Please keep this instruction booklet in a safe place for future reference. If the appliance is sold, given away or moved, please make sure the booklet is also passed on to the new owners so that they may benefit from the advice contained within it.

! Please read this manual carefully: it contains important information concerning the safe operation, installation and maintenance of the appliance.

## Positioning

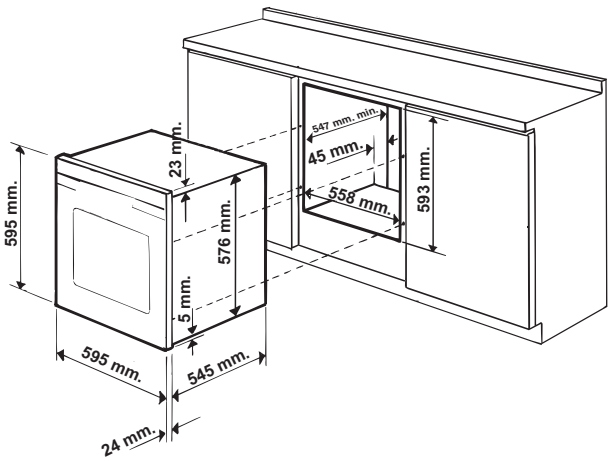
! Do not let children play with the packaging material; it should be disposed of in accordance with local separated waste collection standards (*see Precautions and tips*).

! The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may damage property or cause harm to people or animals.

### Built-in appliance

Use a suitable cabinet to ensure that the appliance functions properly.

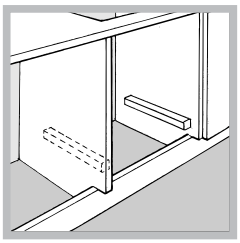
- the panels adjacent to the oven must be made of heat-resistant material;
- cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C;
- to install the oven under the counter (*see diagram*) or in a kitchen unit, the cabinet must have the following dimensions:

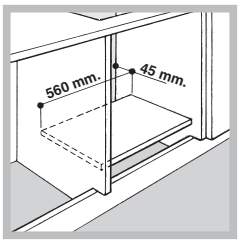


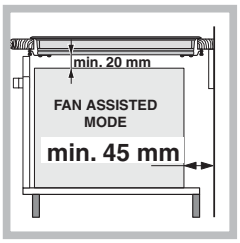

! The appliance must not come into contact with electrical parts once it has been installed.
The indications for consumption given on the data plate have been calculated for this type of installation.

### Ventilation

To ensure adequate ventilation is provided, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm (*see figures*).

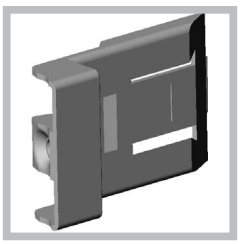




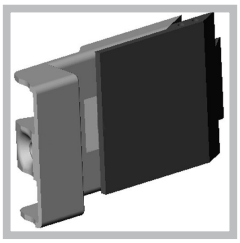




### Centring and fixing

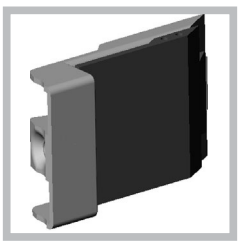
Position the 4 tabs on the side of the oven so that they are aligned with the 4 holes on the outer frame. Adjust the tabs in accordance with the thickness of the cabinet side panel, as shown below:



20 mm thick: take off the removable part of the tab (*see diagram*);



18 mm thick: use the first groove, which has already been set in the factory (*see diagram*);



16 mm thick: use the second groove (*see diagram*).

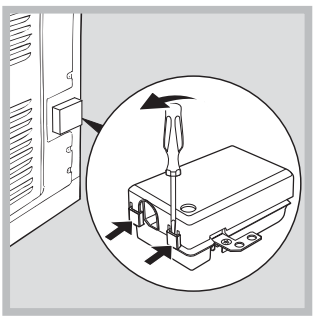
Secure the appliance to the cabinet by opening the oven door and inserting 4 screws into the 4 holes on the outer frame.

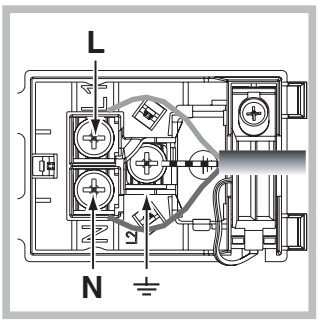
! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool.

## Electrical connection

**!** Ovens equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate located on the appliance (*see below*).

**Fitting the power supply cable**






1. Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (*see diagram*).
2. Install the power supply cable by loosening the cable clamp screw and the three wire contact screws L-N-⏚. Connect the wires to the corresponding terminals: the Blue wire to the terminal marked (N), the Brown wire to the terminal marked (L) and the Yellow/Green wire to the terminal marked ⏚ (*see diagram*).
3. Fix the cable in place by fastening the clamp screw.
4. Close the cover of the terminal board.

**Connecting the electricity supply cable to the mains**

Install a standardised plug corresponding to the load indicated on the data plate (*see table*).
The appliance must be directly connected to the mains using an omnipolar switch with a minimum contact opening of 3 mm installed between the appliance and the mains. The switch must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the switch). The supply cable must be positioned so that it does not come into contact with temperatures higher than 50°C at any point.

**!** The installer must ensure that the correct electrical connection has been performed and that it is fully compliant with safety regulations.

Before connecting the appliance to the power supply, make sure that:

- the appliance is earthed and the plug is compliant with the law;
- the socket can withstand the maximum power of the appliance, which is indicated on the data plate (*see below*);
- the voltage is in the range between the values indicated on the data plate (*see below*);
- the socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

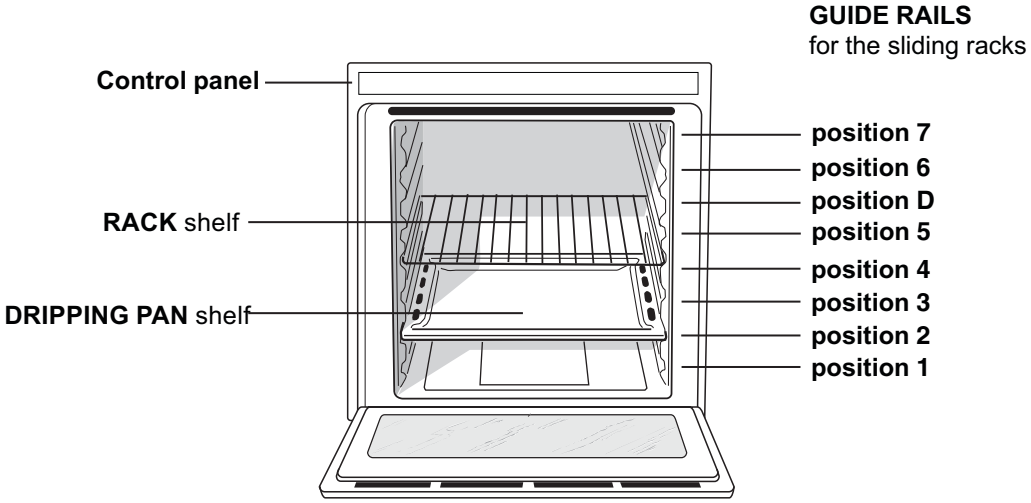
**!** Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.
**!** The cable must not be bent or compressed.
**!** The cable must be checked regularly and replaced by authorised technicians only.
**! The manufacturer declines any liability should these safety measures not be observed.**

| APPLIANCE SPECIFICATIONS | |
|---|---|
| **Dimensions** | width 43.4 cm<br>height 39.5 cm<br>depth 40.8 cm |
| **Volume** | 70 l |
| **Electrical connections** | voltage: 220 - 240 V~ 50 Hz<br>maximum power absorbed 3400 W (see data plate) |
| **ENERGY LABEL** | Directive 2002/40/EC on the label of electric ovens.<br>Standard EN 50304<br><br>Declared energy consumption for Forced convection<br>Class – heating mode: ▭<br>Conventional oven. |
| CE<br> | This appliance conforms to the following European Economic Community directives: 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments – 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments.<br>2002/96/EEC and subsequent amendments.<br>1275/2008 Stand-by/off mode |

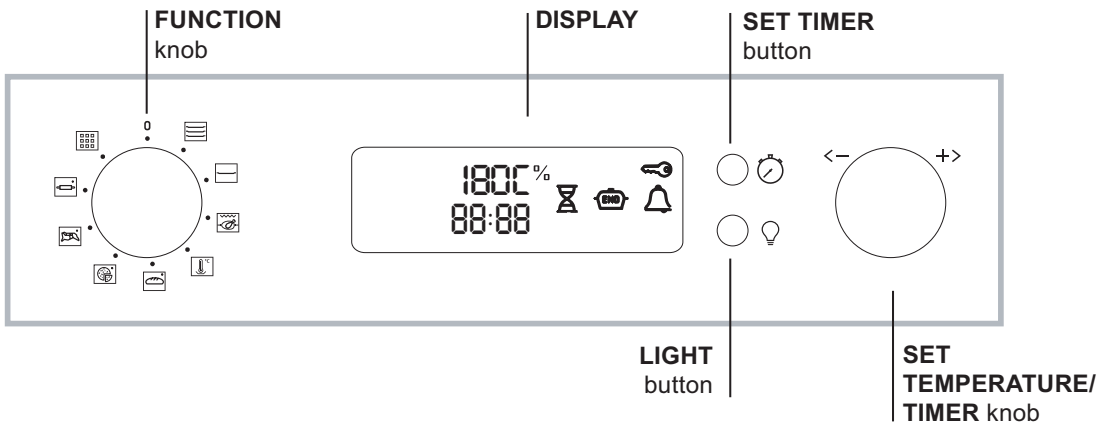
# Description of the appliance

GB

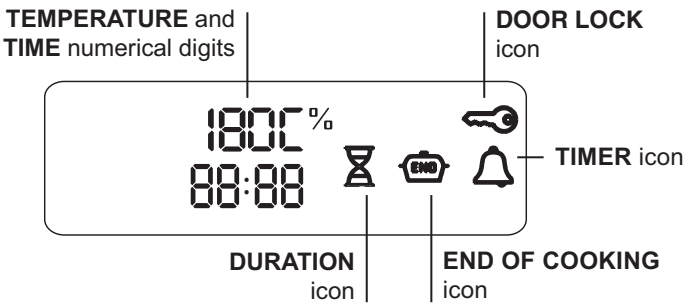
## Overall view




## Control panel




## Display

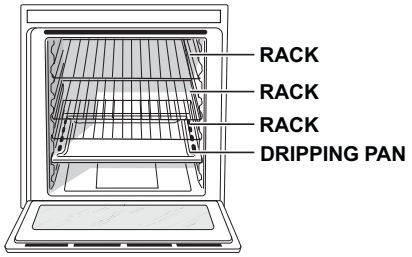


## Oven structure

The oven has a capacity of 70 litres and offers users the option of cooking on 4 shelves at the same time or cooking large quantities, which would not necessarily be possible in a traditional oven.

Thanks to the ExtraLarge Space, the oven offers 10 cooking functions, 6 of which are universal (Creation) and suitable for any type of cooking, while the remaining 4 are automatic (Success) programmes which can be used to achieve perfect results for any recipe.

ExtraLarge Space: cooking on 4 shelf levels




! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Make sure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.
! Never put objects directly on the bottom of the oven; this will prevent the enamel coating from being damaged.
! Always place cookware on the rack(s) provided.
! We recommend that you do not open the door when cooking foodstuffs which require proving, so as to not compromise cooking results.
! Once the cooking programme has begun, before the DIVIDER is removed, the oven must be switched off using the ⏻ button.

### Cooling ventilation

In order to reduce the external temperature of the oven, a cooling fan generates a stream of air which escapes underneath the oven control panel.
! Once cooking has been completed, the cooling fan activates and deactivates automatically until the oven has cooled down sufficiently.

### Oven light

When the oven is not in operation, the lamp can be switched on at any time by pressing the light control button.

## Setting the clock

! This may only be set while the oven is switched off.
1. Press the ⏲ button until the first numerical digit flashes on the DISPLAY and the 🔔, ⌛ and END icons are switched off.
2. Turn the SET TIME KNOB towards "+" and "-" to adjust the hour value.
3. Press the ⏲ button again so that the other two numerical digits on the DISPLAY begin to flash.
4. Turn the SET TIME KNOB towards "+" and "-" to adjust the minute value.
5. Press the ⏲ button again to confirm.

## Setting the minute minder

! It can only be set when the oven is switched off, and only remains active while the oven is not in use. If any of the oven functions are activated, all timer settings will be lost. This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.

1. Press the ⏲ button until the 🔔 icon and the three digits on the DISPLAY begin to flash.
2. Turn the SET TIME KNOB towards "+" and "-" to adjust the minute value.
3. Press the ⏲ button again to confirm.
The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated.

## Starting the oven

1. Select the desired cooking function by turning the FUNCTION knob.
2. The oven will begin its preheating stage. The temperature may be adjusted by turning the SET TEMPERATURE knob.
3. When the buzzer sounds, the preheating stage is complete: you may now place the food in the oven.
4. During cooking it is always possible to:
- change the cooking function by turning the FUNCTION knob;

- adjust the temperature using the SET TEMPERATURE knob (for the Creation cooking functions only);
- set a duration (for Creation cooking functions only) and the cooking end time;
- stop cooking by turning the FUNCTION knob to the "0" position.

5. If a blackout occurs while the oven is already in operation, an automatic system within the appliance will reactivate the cooking function from the point at which it was interrupted, as long as the temperature has not dropped below a certain level. The clock and programmed cooking modes which have not yet started will not be restored and must be reprogrammed.

**Universal (Creation) cooking functions**

**!** All functions have a default cooking temperature which may be adjusted manually between 40°C and 250°C as desired.
For the ROTISSERIE function, the default power level value is indicated as a percentage (%) and may also be adjusted manually.

**MULTILEVEL** function
All heating elements and the fan are activated. Since the heat remains constant throughout the oven, the air cooks and browns food in a uniform manner. A maximum of four racks may be used at the same time. If you are using several racks at the same time, we recommend you place the dripping pan on the lower rack. If you are cooking on 4 levels at the same time, we recommend you place the shelves on racks 3, 5 and 6 and the dripping pan on rack 1.

**CONVENTIONAL** function
When using this traditional cooking mode, it is best to use one cooking rack only. Recommended for slow cooking, or cooking with a bain-marie. When using a bain-marie, the water should be poured directly into the dripping pan.

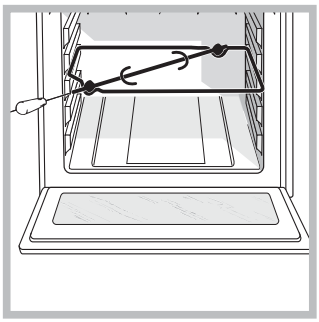
**ROTISSERIE** function
The top heating element and the rotisserie spit will be activated. The function is ideal for rotisserie spit cooking. Always cook in this mode with the oven door closed.

**LOW TEMPERATURE** function
This type of cooking can be used for proving, defrosting, preparing yoghurt, heating dishes at the required speed and slow cooking at low temperatures. The temperature options are: 40, 85 and 120°C.

**PYROLYTIC** function
This mode cleans the oven automatically and thoroughly using pyrolysis *(see Care and maintenance)*.

**!** The default setting is 90 minutes.

**Rotisserie** (only available in certain models)



To operate the rotisserie spit (*see diagram*) proceed as follows:
1. Place the dripping pan in position 1.
2. Place the rotisserie support in position 3 and insert the spit in the hole provided on the back panel of the oven.
3. Start the rotisserie function by selecting the functions.

**Automatic (Success) cooking functions**
**!** The **temperature** and **cooking duration** are **pre-set** values, guaranteeing a perfect result every time - automatically. These values are set using the **C.O.P.® (Programmed Optimal Cooking)** system. The cooking cycle stops automatically and the oven indicates when the dish is cooked.
Once the automatic (Success) cooking function has been selected, the text "IN" (indicating the start of the function) and the cooking duration appear on the display.

**BREAD** function
Use this function to make bread. Please see the following chapter for further details.
To obtain the best results, we recommend that you carefully observe the instructions below:
- follow the recipe;
- **remember to pour 150 g (150 ml) of cold water into the dripping pan, which should be placed in position 7**.

Place the food inside the oven while it is still cold. If you wish to place the food in the oven after it has been preheated, immediately following a high-temperature cooking programme, the text "OVEN TOO HOT" will appear on the display until the temperature of the oven has fallen to 40°. At this

point it will be possible to place the bread in the oven.

**Recipe for BREAD (maximum amount of dough):**
Ingredients:
- 1.3 kg flour
- 700 g water
- 25 g salt
- 50 g fresh baker's yeast or 4 sachets dried yeast powder.

Method:
- Mix the flour and salt in a large bowl.
- Dilute the yeast in lukewarm water (approximately 35 degrees).
- Make a small well in the mound of flour.
- Pour in the water and yeast mixture.
- Knead the dough by stretching and folding it over itself with the palm of your hand for 10 minutes, until it has a uniform consistency and is not too sticky.
- Form the dough into a ball shape, place it in a large bowl and cover it with transparent plastic wrap to prevent the surface of the dough from drying out. Place the bowl in the oven, set to 40° using the PROVING manual function, and leave to rise for approximately 30–45 minutes. Alternatively, leave at room temperature for approximately 1 hour (until the dough has doubled in volume).
- Break up the dough, kneading gently, and divide it to create several loaves.
- Place them on a sheet of baking paper (cut to the same size as the inside of the dripping pan) on top of the rack (or on 2 or 3 racks if you wish to cook the loaves on different shelves) and dust them lightly with flour.
- Make a few incisions in the top using a sharp blade.
- Place the rack in the oven, on shelf level 2 if using only one level, or place two racks on shelf levels 1 and 4 if using two levels, or place three racks on shelf levels 1, 3 and 5 if using three levels.
- **Place the dripping pan on shelf level 7 and pour in 150 g cold water.**
- Place the food inside the oven while it is still cold.
- Start the automatic (Success) function BREAD.
- When the cooking process has finished, leave the loaves to rest on the rack until they have completely cooled.

**PIZZA** function
Use this function to make pizza. Please see the following chapter for further details.
To obtain the best results, we recommend that you carefully observe the instructions below:
- follow the recipe;
- the weight of the dough should be between 350 g and 500 g;
- lightly grease the dripping pan and the baking trays.

Place the food inside the oven while it is still cold. If you wish to place the food in the oven after it has been preheated, immediately following a high-temperature cooking programme, the text "OVEN TOO HOT" will appear on the display until the temperature of the oven has fallen to 120°. At this point it will be possible to place the pizza in the oven. It will only be possible to adjust the duration by -5/+12 minutes. To adjust the duration of the cooking cycle press the set timer button once. Adjust the preset time by rotating the set temperature/time knob to the required time. Once the desired duration of time is displayed press the set time button once to activate the programme.

**Recipe for PIZZA:**
Makes 3 or 4 pizzas: 1000 g flour, 500 ml water, 20 g salt, 20 g sugar, 100 ml olive oil, 20 g fresh yeast (or 2 sachets of powder yeast)
- Proving at room temperature: 1 hour, or manual PROVING function set to 40°. Leave to rise for approximately 30-45 minutes.
- Place the food inside the oven while it is still cold.
- Start the PIZZA cooking mode.

**ROAST MEATS** function
Use this function to cook veal, pork, lamb and beef. Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven.

**DESSERTS** function
This function is ideal for baking desserts. Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven.

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## Programming cooking

**!** A cooking function must be selected before programming can take place.

**Programming the cooking duration**

1. Press the ⏲ button several times until the ⧗ icon and the three numerical digits on the DISPLAY begin to flash.
2. Turn the SET TIME KNOB towards “+” and “-” to adjust the duration.
3. Press the ⏲ button again to confirm.
4. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds.

- For example: it is 9:00 a.m. and a duration of 1 hour and 15 minutes is programmed. The function will stop automatically at 10:15 a.m.

**Setting the end time for a cooking mode**

**!** A cooking duration must be set before the cooking end time can be scheduled.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Next, press the ⏲ button until the END icon and the three numerical digits on the DISPLAY begin to flash.
3. Turn the SET TIME KNOB towards “+” and “-” to adjust the hour value.
4. Press the ⏲ button again so that the other two numerical digits on the DISPLAY begin to flash.
5. Turn the SET TIME KNOB towards “+” and “-” to adjust the minute value.
6. Press the ⏲ button again to confirm.
7. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds.

Programming has been completed when the ⧗ and END icons are illuminated. The DISPLAY shows the cooking end time and the cooking duration alternately.
To cancel programming, turn the FUNCTION knob to the “0” position.

## Practical cooking advice

MULTILEVEL

- Use positions 1, 3, 5 and 6.
- Place the dripping pan at the bottom and the rack at the top.
- When cooking pizzas or focaccia breads, use a lightweight aluminium tray with a maximum diameter of 30 cm, placing it on top of the rack supplied. If the pizza has a lot of toppings, we recommend adding the mozzarella cheese to the top of the pizza halfway through the cooking process. During the cooking process, it is advisable to change the order of the shelves.

ROTISSERIE

- Preheat the oven for 5 minutes.
- Keep the oven door closed when cooking in this mode.
- Place the dripping pan on shelf level 3. Place the rack in a position between 4 and 7, depending on how bulky the food is, and make sure the food is in the centre of the rack. Examples: beef ribs should be cooked on shelf level 4 and bacon on shelf level 6 or 7.

PIZZA or FOCACCIA

- Use a lightweight aluminium tray with a maximum diameter of 30 cm, placing it on top of the rack supplied.
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese on top of the pizza halfway through the cooking process.

## Cooking advice table for ovens with an ExtraLarge Space cavity

| Function | Foods | Weight (in kg) | Cook on no. of shelves No. | Rack position | | | | Preheating | Recommended temperature (°C) | Cooking duration (minutes) |
|---|---|---|---|---|---|---|---|---|---|---|
| | | | | Dripping pan | Rack 1 | Rack 2 | Rack 3 | | | |
| **Multilevel*** | Tarts | | 1 | 2 or 3 | | | | Yes | 190 | 30-40 |
| | | | 2 | 1 to 2 | 3 to 5 | | | Yes | 180 | 35-45 |
| | | | 3 | 1 | 3 | 5 | | Yes | 180 | 40-50 |
| | | | 4 | 1 | 3 | 5 | 6 | Yes | 180 | 45-55 |
| | Cream puffs | | 1 | 2 or 3 | | | | Yes | 190 | 25-35 |
| | | | 2 | 1 to 2 | 3 to 5 | | | Yes | 190 | 25-35 |
| | | | 3 | 1 | 3 | 5 | | Yes | 190 | 30-40 |
| | | | 4 | 1 | 3 | 5 | 6 | Yes | 190 | 30-40 |
| | Pizza | | 1 | 2 or 3 | | | | Yes | 220 | 15-25 |
| | | | 2 | 1 to 2 | 3 to 5 | | | Yes | 220 | 20-30 |
| | | | 3 | 1 | 3 | 5 | | Yes | 220 | 25-35 |
| | | | 4 | 1 | 3 | 5 | 6 | Yes | 220 | 30-40 |
| | Biscuits | | 1 | 2 or 3 | | | | Yes | 180 | 15-25 |
| | | | 2 | 1 to 2 | 3 to 5 | | | Yes | 180 | 15-25 |
| | | | 3 | 1 | 3 | 5 | | Yes | 180 | 20-30 |
| | | | 4 | 1 | 3 | 5 | 6 | Yes | 180 | 20-30 |
| | Small pastries | | 1 | 2 or 3 | | | | Yes | 200 | 30-40 |
| | | | 2 | 2 | 5 | | | Yes | 200 | 35-45 |
| | | | 3 | 1 | 4 | 6 | | Yes | 200 | 40-50 |
| | Crème caramel (bain-marie) | | 1 | 2 or 3 | | | | Yes | 170 | 35-45 |
| | | | 2 | 2 | 5 | | | Yes | 170 | 35-45 |
| | | | 3 | 1 | 4 | 6 | | Yes | 170 | 40-50 |
| | Panettone | | 1 | 1 or 2 | | | | Yes | 160 | 45-60 |
| | Cake | | 1 | 2 or 3 | | | | Yes | 160 | 60-75 |
| | | | 2 | 1 | 4 or 5 | | | Yes | 160 | 60-75 |
| | Sponge cake | | 1 | 2 or 3 | | | | Yes | 190 | 30-35 |
| | | | 2 | 2 | 5 | | | Yes | 190 | 35-40 |
| | | | 3 | 1 | 4 | 6 | | Yes | 190 | 40-45 |
| | Large cut of meat | | 1 | 1 | 2 | | | Yes | 160 | 90-240 |
| **Conventional oven*** | Roast meats | | 1 | 2 | 3 | | | No | 200 | 35-75 |
| | Gratin | | 1 | 3 or 4 | | | | No | 190 | 40-60 |
| | Large roasting joint | | 1 | 1 | 2 | | | No | 200 | 90-120 |
| | Large game roasting joint | | 1 | 1 | 2 | | | No | 200 | 90-120 |
| **Grill*** | Beef ribs | | 1 | 3 | 4 or 5 | | | Yes | 100% | 20-30 |
| | Sausages | | 1 | 3 | 5 to 7 | | | Yes | 100% | 10-20 |
| | Pork ribs | | 1 | 3 | 5 to 7 | | | Yes | 100% | 15-25 |
| | Bacon | | 1 | 3 | 5 to 7 | | | Yes | 100% | 3-6 |
| **Low temperature** | Proving / Defrosting | | 1 | 2 | | | | No | 40 | |
| | White meringues | | 4 | 1 | 3 | 5 | 6 | No | 85 | 8-12 hours** |
| | Meat / Fish | | 3 | 1 | 3 | 5 | | No | 85 | 90-180** |
| **Automatic bread** | Bread (see recipe) | 2 | 1 | 7*** | 2 | | | No | | |
| | | 2 | 2 | 7*** | 1 | 4 | | No | | |
| | | 2 | 3 | 7*** | 1 | 3 | 5 | No | | |
| **Automatic pizza** | Pizza (see recipe) | | 1 | 2 | | | | No | | 23-30** |
| | | | 2 | 2 | 5 | | | No | | 25-35** |
| | | | 3 | 1 | 3 | 5 | | No | | 30-35** |
| | | | 4 | 1 | 3 | 5 | 6 | No | | 35-40** |
| **Automatic roast** | Roast dishes | | 1 | 2 | 3 | | | No | | 60-90** |
| **Automatic desserts** | Desserts | | 1 | 2 | | | | No | | 35-60** |
| | | | 2 | 2 | 5 | | | No | | 35-60** |

* The cooking times listed above are intended as guidelines only and may be modified in accordance with personal tastes. Oven preheating times are set as standard and may not be modified manually.

** The duration of the automatic cooking functions are set by default. The values in the table refer to the minimum and maximum duration, which may be modified by the user, taking the default value as a starting point.

*** As stated in the recipe, pour 150 g (1,5 dl) water into the dripping pan.

# Precautions and tips

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**!** This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

## General safety

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- When moving or positioning the appliance, always use the handles provided on the sides of the oven.
- Do not touch the appliance while barefoot or with wet or damp hands and feet.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet.
- **Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from the appliance.**
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for ventilation and heat dispersal must never be covered.
- Always grip the oven door handle in the centre: the ends may be hot.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use aluminium foil to line the bottom of the oven.
- Do not place flammable materials in the oven: if the appliance is switched on accidentally, the materials could catch fire.
- Always make sure the knobs are in the "●"/"○" position when the appliance is not in use.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the appliance breaks down, under no circumstances should you attempt to perform the repairs yourself. Repairs carried out by inexperienced individuals may cause injury or further malfunctioning of the appliance. Contact a Service Centre.
- Do not rest heavy objects on the open oven door.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.

## Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection.
  For further information relating to the correct disposal of exhausted household appliances, owners may contact the relevant public service or their local dealer.

## Respecting and conserving the environment

- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning. The cooking function programming options - and the "delayed cooking" function (*see Cooking functions*) and "delayed automatic cleaning" function (*see Care and maintenance*) in particular - enable the user to organise their time efficiently.
- Always keep the oven door closed when using the ROTISSERIE mode: this will achieve improved results while saving energy (approximately 10%).
- Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding the dispersal of heat.

**!** This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode. If no operations are carried out for a period of 2 minutes, the appliance automatically switches to the standby mode. The standby mode is visualised by the high luminosity "Watch Icon". As soon as interaction with the machine resumes, the system's operating mode is restored.

# Care and maintenance

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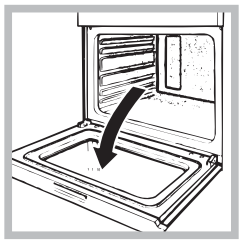
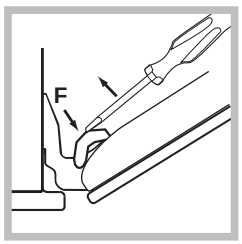
## Switching the appliance off
Disconnect your appliance from the electricity supply before carrying out any work on it.

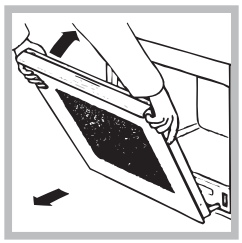
## Cleaning the appliance
- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.

**!** Never use steam cleaners or pressure cleaners on the appliance.

## Cleaning the oven door
Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
For more thorough cleaning purposes, the oven door may be removed:
1. Open the oven door fully (*see diagram*).
2. Use a screwdriver to lift up and turn the small levers **F** located on the two hinges (*see diagram*).



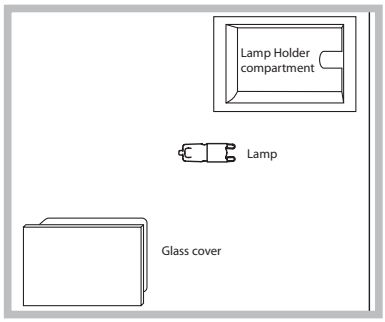


3. Grip the door on the two outer sides and close it approximately half way. Pull the door towards you, lifting it out of its seat (*see diagram*).
To replace the door, reverse this sequence.

**Inspecting the seals**
Check the door seals around the oven at regular intervals. If the seals are damaged, please contact your nearest Service Centre. We recommend that the oven is not used until the seals have been replaced.

## Replacing the light bulb
To replace the oven light bulb:
1. Remove the glass cover of the lamp-holder.




2. Remove the light bulb and replace it with a similar one: halogen lamp voltage 230 V, wattage 25 W, cap G 9.
3. Replace the glass cover (*see diagram*).

**!** Do not touch the light bulb directly with your hands.

## Assistance

**Warning:**
The appliance is fitted with an automatic diagnostic system which detects any malfunctions.
Malfunctions are signalled through messages of the following type: “F”, followed by numbers.
Call for technical assistance in the event of a malfunction.
**!** Never use the services of an unauthorised technician.

**Please have the following information to hand:**

- the type of problem encountered;
- the appliance model (Mod.);
- the serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.

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## Automatic cleaning with the PYROLYTIC function

With the PYROLYTIC mode, the internal temperature of the oven reaches 500°C. The pyrolytic cycle is activated, burning away food and grime residues. Dirt is literally incinerated.
Keep children away from the appliance during the automatic cleaning cycle as surfaces may become very hot. Particles may ignite inside the oven due to the combustion process. There is no cause for concern: this process is both normal and hazard-free.

Before initiating the PYROLYTIC mode:

**!** The oven should be cold. If the oven is too hot, the pyrolytic cycle may not start. Wait for the oven to cool down.

• Remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents.

• Remove all accessories.

• Remove the DIVIDER.

• Do not place tea towels or pot holders over the oven handle.

**!** The programme may only be started once the oven door has been closed.

To enable the PYROLYTIC cycle, turn the knob to .
Press the ⏲ button. The TIMER KNOB may be used to select the desired cleaning level; there are three default time settings which cannot be modified.
1. Economy (ECO): turn the knob towards “-”. Duration 1 hour.
2. Normal (NOR): initial level. Duration 1 hour and 30 minutes.
3. Intensive (INT): turn the knob towards “+”. Duration 2 hours.
4. Press the ⏲ button to confirm.

An end time for the PYROLYTIC cycle (as for a normal cooking cycle) may be programmed (see *Programming the automatic cleaning end time*).

**Safety devices**

• The icon on the display, when lit, indicates that the oven door was automatically locked as soon as the temperature reached a high value.

• If a malfunction occurs, the heating elements will be switched off.

• Once the oven door has been locked, you cannot change the duration and cycle end time settings.

**Programming the automatic cleaning end time**

1. Press the ⏲ button until the END icon and the two digits on the DISPLAY begin to flash.
2. Turn the TIMER KNOB towards “+” and “-” to adjust the hour value.
3. Press the ⏲ button again until the other two digits on the DISPLAY begin to flash.
4. Turn the TIMER KNOB towards “+” and “-” to adjust the minute value.
5. Press the ⏲ button again to confirm.
6. When the set time has elapsed, the text END appears on the display and a buzzer sounds.

• For example: it is 9:00 a.m. and the Economy (ECO) PYROLYTIC level has been selected, with the default duration of 1 hour. 12:30 is scheduled as the end time. The programme will start automatically at 11:30 a.m.

Programming has been set when the ⏳ and END icons are illuminated. The display shows the PYROLYTIC end time and duration alternately.

**Once the automatic cleaning cycle is over**

You will have to wait until the temperature inside the oven has cooled down sufficiently before you can open the oven door. You will notice some white dust deposits on the bottom and the sides of your oven; remove these deposits with a damp sponge once the oven has cooled down completely. Alternatively, you can make use of the already heated oven, in which case it is not necessary to remove the deposits, they are completely harmless and will not affect your food in any way.

# After sales support

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**Scholtès UK** I Morley Way, Peterborough, PE2 9JB
**t.** 0800 158 55 00 **e.** info@scholtes.co.uk **w.** scholtes.co.uk

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## Commitment to after sales support

Thank you for investing in Scholtès
Scholtès products are designed to perform consistently and reliably throughout their life.
To give you further reassurance Scholtès ensures your appliance benefits from a five year guarantee.
This promise means, that if within five years from the date of purchase of your appliance it is proven to be defective Scholtès will, at its discretion, repair or replace the appliance at no additional cost.

**Contact**
There is a dedicated team of advisors to provide free advice and assistance with any problem you experience with a Scholtès appliance. Where necessary, Scholtès will arrange for an engineer from its specialist field support team to resolve the issue with the least disruption.

## Telephone free on 0800 158 55 00

To help manage potential problems quickly and effectively Scholtès recommends registering all appliances.
To register appliances, telephone free on 0800 158 55 00 or visit www.scholtes.co.uk.

This guarantee is subject to the following conditions:
- The appliance has been installed and operated correctly and in accordance with the operating and maintenance instructions
- The appliance is used only on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by Scholtès.
- Any repair work be undertaken by Scholtès or an appointed agent
- Any parts removed during repair work or any appliance that is replaced becomes the property of Scholtès.
- The appliance is used in the United Kingdom or Republic of Ireland

The guarantee does not cover:
- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation
- Replacement of any consumable item or accessory. These included but not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters
- Replacement of any removable parts made of glass or plastic.

THE GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON DOMESTIC PREMISES.

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